

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (currently amended) A method of commercially producing a not from concentrate orange juice product, comprising:

harvesting a mid-season round orange cultivar selected from the group consisting of a Vernia cultivar, a Frost cultivar, or a combination of these mid-season cultivars, said harvesting providing said mid-season orange cultivar which has its peak properties during a mid-season time period, said mid-season time period being after the peak harvesting season for earlier season round orange fruit ~~having a peak harvesting season earlier than said mid-season orange cultivar~~, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each said peak harvesting season being within the growing territory of the mid-season cultivar;

extracting juice from a volume of said mid-season round oranges;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said earlier season round orange fruit or said late season round orange fruit harvested during said mid-season within the time period of said harvesting; and

blending, on a commercial scale, said collected mid-season orange juice with another orange juice source which is not harvested during said mid-season time period and providing a not from concentrate juice composition therefrom having a ~~greater~~ BAR value ~~than~~, and sensory qualities ~~equivalent or superior to~~, the BAR value and the sensory qualities, respectively, of not from concentrate orange juice ~~from~~ ~~of~~ either said earlier season round orange fruit or said late season round orange fruit harvested during said mid-season harvesting season time period.

2. (currently amended) The method of claim 1, wherein said harvesting ~~step~~ occurs in December to February in the northern hemisphere.
3. (currently amended) The ~~method~~ product of claim ~~21~~, wherein said ~~blending~~ ~~step~~ blends ~~early to mid~~ earlier season juice or late season juice harvested during said ~~harvest~~ mid-season ~~as the~~ time period is said another orange juice source.
4. (currently amended) The ~~method~~ product of claim ~~21~~, wherein said ~~blending~~ ~~step~~ blends ~~a stored~~ ~~orange~~ ~~juice as the~~ another orange juice source is stored orange juice.
5. (currently amended) The ~~method~~ product of claim ~~21~~, wherein said not from concentrate juice composition includes ~~blending~~ ~~step~~ incorporates up to about 80 volume percent of said not from concentrate mid-season extracted orange juice.

6. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has overall quality sensory scores greater than those of Hamlin, Hughes Valencia or Rhode Red Valencia not from concentrate juices from orange fruit harvested at the time of said harvesting step during said mid-season time period.
7. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory green character which is less than that of Hughes Valencia or Rhode Red Valencia not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.
8. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory bitterness character which is less than that of Hughes Valencia or Rhode Red Valencia not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.
9. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory feeling factors character which is less than that of Hughes Valencia or Rhode Red Valencia not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.
10. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not

from concentrate orange juice having product has a sensory sourness character which is less than that of Hughes Valencia not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.

11. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory other citrus notes character which is less than that of Rhode Red Valencia not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.
12. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory packaged notes character which is less than that of Pineapple cultivar not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.
13. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory total orange character which is greater than that of Hughes Valencia not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.
14. (currently amended) The method product of claim ‡21, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory raw orange character which is greater than that of Pineapple cultivar not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.

15. (currently amended) The method product of claim 121, wherein said blending step provides mid-season not from concentrate orange juice having product has a sensory sweet character which is greater than that of Hughes Valencia, Rhode Red Valencia or Pineapple cultivar not from concentrate orange juice harvested at the time of said harvesting step during said mid-season time period.
16. (original) The method of claim 1, wherein said collecting step provides mid-season orange juice having a Color Number of at least 1 CN greater than Hamlin orange juice harvested at the time of said harvesting step.
17. (original) The method of claim 1, wherein said collecting step provides mid-season orange juice having a Color Number of at least 2 CN greater than Hamlin orange juice harvested at the time of said harvesting step.
18. (original) The method of claim 1, wherein said harvesting step harvests Vernia cultivars, and said collecting step provides mid-season orange juice having a Color Number of at least 1 CN greater than Hughes Valencia orange juice harvested at the time of said harvesting step.
19. (original) The method of claim 1, wherein said collecting step provides a juice having a Brix-to-acid ratio (BAR) during the months of December to February in the northern hemisphere which meets or exceeds the Orange Fruit Maturity Standards of the Florida Department of Agriculture & Consumer Services.
20. (original) The method of claim 1, wherein said collecting step provides a juice having an acid value which is less than the acid value of juice harvested from said late

season round orange fruit during the months of December to February in the northern hemisphere.

21. (currently amended) A ~~method of commercially produced~~ producing a not from concentrate orange juice product, made by a method comprising:

harvesting a mid-season round orange cultivar selected from the group consisting of a Vernia cultivar, a Frost cultivar, or a combination of these mid-season cultivars, said harvesting providing said mid-season orange cultivar which has its peak properties during a mid-season time period, said mid-season time period being after the peak harvesting season for earlier season round orange fruit ~~having a peak harvesting season earlier than said mid-season orange cultivars, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each said~~ peak harvesting season being within the growing territory of the mid-season cultivar;

extracting juice from a volume of said mid-season round oranges;

collecting the resulting extracted orange juice and providing a not from concentrate mid-season orange juice having a Color Number of at least 36 CN units and having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said earlier early-to-mid season round orange fruit or said late season round orange fruit harvested ~~within the~~

during said mid-season time period of said harvesting  
of the mid-season cultivar;

blending, on a commercial scale, said not from concentrate mid-season orange juice with another orange juice source in order to provide a not from concentrate juice composition having a ~~greater~~ BAR value than, and sensory qualities equivalent or superior to, the BAR value and the sensory qualities, respectively, of not from concentrate orange juice made from either said earlier season round orange fruit juice or said late season round orange fruit harvested during said mid-season harvesting season, time period

~~said collecting provides an orange juice source having a Color Number of at least 36 CN units; and~~

~~said not from concentrate juice composition has blending blends at least about 5 volume percent, based on the volume of the orange juice, of said not from concentrate mid-season orange juice with said another orange juice source in order to provide said not from concentrate orange juice product with a Color Number in excess of 36 CN units.~~

22. (canceled)

23. (currently amended) A method of commercially producing a not from concentrate orange juice product, comprising:

harvesting Vernia cultivar round oranges which have their peak properties during a mid-season time period, said mid-season time period being after the

peak harvesting season for an earlier season round orange fruit ~~having a peak harvesting season earlier than said Vernia cultivar~~, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each said peak harvesting season being within the growing territory of the Vernia oranges;

extracting juice from a volume of said Vernia round oranges;

collecting the resulting extracted orange juice and providing a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said ~~early-to-mid~~ earlier season round orange fruit or said late season round orange fruit harvested ~~within the~~ during ~~the~~ said mid-season time period ~~of said harvesting of the Vernia oranges~~; and

blending, on a commercial scale, said collected mid-season orange juice with another orange juice source and providing a not from concentrate juice composition having a ~~greater~~ BAR value ~~than~~, and sensory qualities ~~equivalent or superior to~~ the BAR value and the sensory qualities, respectively, of not from concentrate orange juice from either said earlier season round orange fruit or said late season round orange fruit harvested during said ~~harvesting mid-season~~ time period.

24. (original) The method of claim 23, wherein said blending step incorporates up to about 80 volume percent of said extracted orange juice.

25. (original) The method of claim 23, wherein said blending step provides mid-season orange juice having overall quality sensory scores greater than those of Hamlin, Hughes Valencia or Rhode Red Valencia juices from orange fruit harvested at the time of said harvesting step.

26. (currently amended) A ~~method of commercially produced~~ ~~producing a~~ not from concentrate orange juice product, ~~made by a~~ method comprising:

harvesting Vernia cultivar round oranges which have their peak properties during a mid-season time period, said mid-season time period being after the peak harvesting season for Hamlin round orange fruit, and being before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each said peak harvesting season being within the growing territory of the Vernia orange;

extracting juice from a volume of said Vernia round oranges;

collecting the resulting extracted orange juice and providing a mid-season orange juice having a Color Number of at least 36 CN units and having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said Hamlin round orange fruit or said late season round orange fruit harvested within the during said mid-season time period of said harvesting of the Vernia oranges;

blending, on a commercial scale, said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value ~~than~~ and sensory qualities ~~equivalent or superior to~~ the BAR value and the sensory qualities, respectively, of not from concentrate orange juice from either said ~~early to mid season Hamlin~~ round orange fruit or said late season round orange fruit harvested during said ~~harvesting mid-season; time period~~

~~said collecting provides an orange juice source having a Color Number of at least 36 CN units; and~~

~~said not from concentrate juice composition has blending blends at least about 5 volume percent, based on the volume of the orange juice, of said not from concentrate Vernia juice with said another orange juice source in order to provide an orange juice product having a Color Number in excess of 36 CN units, and said blending provides a not from concentrate orange juice.~~

27. (canceled)

28. (currently amended) A not from concentrate orange juice composition comprising ~~a blend of~~:

a blend of up to about 99 volume percent of a mid-season orange juice supply, based upon the total volume of the composition, said mid-season juice supply being a not from concentrate orange juice, ~~said mid-season juice having a sensory profile equivalent or superior to that of 100 percent Hughes Valencia or~~

~~Rhode Red Valencia orange juice from fruit harvested at about the same time as fruit from which said not-from-concentrate mid-season juice originates; and at least about 1 percent by volume of an orange juice supply other than said mid-season orange juice supply, based upon the total volume of the composition; and~~

~~said fruit from which the not-from-concentrate mid-season orange juice originates is a round orange cultivar selected from Vernia cultivars, Frost cultivars, or a combination of these mid-season cultivars-, said mid-season cultivars had been harvested and made into said not from concentrate juice during a mid-season time period, said mid-season time period being after peak harvesting season for Hamlin orange fruit and before peak harvesting season for Hughes Valencia and Rhode Red Valencia orange fruit; and~~

~~said mid-season orange juice has a sensory profile superior to that of 100 percent Hughes Valencia or Rhode Red Valencia orange juice harvested during said mid-season time period.~~

29. (currently amended) The composition of claim 28, wherein said ~~very early~~ mid-season juice comprises up to about 80 percent by volume of the composition, based upon the total volume of the composition.
30. (original) The composition of claim 28, wherein said mid-season cultivar is a Vernia round orange cultivar.

31. (new) The composition of claim 28, wherein said not from concentrate orange juice product has overall quality sensory scores greater than those of Hamlin, Hughes Valencia or Rhode Red Valencia not from concentrate juices from orange fruit harvested during said mid-season time period.